

BAKERY SOLUTIONS FOR PROFESSIONALS



DANISH & PASTRY FILLINGS

Ready-to-use fillings designed for premium pastries and efficient bakery production.



QUALITY BAKED
INTO EVERY
CREATION





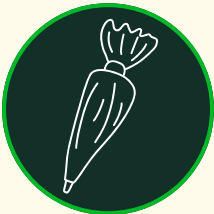
DANISH & PASTRY FILLINGS

BUILT FOR PROFESSIONAL BAKERIES

Developed for retail bakeries, cafés, and foodservice operations, our Danish & Pastry Fillings deliver consistent performance and versatile bakery solutions.



KEY BENEFITS



READY TO USE
Pre-formulated for immediate use—reduces prep time and labor costs.



BAKE STABLE
Maintains structure and flavor during baking for fewer rejects and rework.



CONSISTENT PERFORMANCE
Reliable viscosity and flavor ensure uniform results across every batch.



VERSATILE APPLICATIONS
One solution for multiple applications, helping simplify SKUs and inventory.



SMOOTH TEXTURE
Delivers a consistent, high-quality finish that meets artisan standards.



RETAIL-READY APPEAL
Strong visual performance supports merchandising and increases sell-through.

Ideal For A Variety of Applications



In-Store Bakeries



Supermarket Bakery Programs



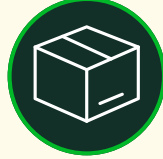
Commisaries & Institutions



Cafés & Coffee Shop



Foodservices & Restaurants



Distributors & Wholesalers

**NEW
PRODUCT**



Overview:

A ready-to-use, shelf-stable filling with a vibrant pineapple-orange flavor. Designed for efficient commercial bakery production, it delivers consistent texture and dependable batch-to-batch performance. Ideal for Danish pastries, sweet rolls, turnovers, cakes, croissants, and fruit bars.

Your Advantages:

- Ready-to-use for faster, more efficient production.
- Consistent texture and quality from batch to batch.
- Shelf-stable with a 90-day unopened shelf life
- Packed in practical 2-gallon pails (19.5 lb) for easy handling.
- CRC Kosher certified, Kosher Dairy.

ORANGE PINEAPPLE DANISH FILLING

ITEM #25010



QUALITY BAKED
INTO EVERY
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OUR DANISH & PASTRY FILLINGS

PREMIUM FLAVORS. BUILT FOR BAKERY PERFORMANCE.

Our Danish & Pastry Fillings catalog showcases premium filling solutions developed to support modern bakery operations with dependable performance, smooth texture, and versatile application possibilities.

PRODUCT INFORMATION						
SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
23008	Royal Cubed Apple Danish Filling	37.0	12 x 03	36	180	701744230080
23033	Royal Blueberry Danish Filling	37.0	12 x 03	36	180	701744230332
23043	Royal Cherry Danish Filling	37.0	12 x 03	36	180	701744230431
23058	Royal Peach Danish Filling	37.0	12 x 03	36	180	701744230585
23073	Royal Pineapple Danish Filling	37.0	12 x 03	36	180	701744230738
23086	Raspberry Pastry Filling	37.0	12 x 03	36	180	701744230868
23093	Royal Strawberry Danish Filling	37.0	12 x 03	36	180	701744230936
25024	Royal Apricot Danish Filling	37.0	12 x 03	36	90	701744250248
23022	Royal Cheese Danish Filling (40%)	15.5	20 x 04	80	180	701744230226



DEVELOPED FOR MODERN BAKERY PRODUCTION.

Whether supporting supermarket bakeries, foodservice operations, café chains, or commercial production facilities, our Danish & Pastry Fillings are crafted to provide scalable performance, consistent quality, and premium pastry appeal.



OPERATIONAL EFFICIENCY

Ready-to-use fillings developed to support faster production, simplified handling, and reduced labor requirements.



COST-EFFECTIVE

Developed to support operational efficiency with reliable consistency, reduced waste, and streamlined production.



CONSISTENT PERFORMANCE

Reliable texture, flavor, and appearance designed to deliver dependable batch-to-batch results in high-volume bakery environments.

PERFECT FOR A WIDE RANGE OF BAKERY CREATIONS



FILLED PASTRIES



DANISH PASTRIES



DONUTS



TURNOVERS



PUFF PASTRIES



CROISSANTS



COFFEE CAKES



SEASONAL PROGRAMS

Versatile fillings that inspire creativity and deliver exceptional results across your menu.



MORE SOLUTIONS. MORE OPPORTUNITIES.

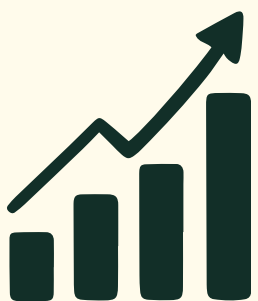
Designed for modern bakery operations, our Danish & Pastry Fillings deliver premium flavor, smooth texture, and dependable performance. Available in multiple flavors and formats, they provide flexibility for a wide range of pastry applications.

Backed by over 30 years of bakery expertise, QBP offers reliable filling solutions and private label capabilities for commercial bakeries, distributors, and foodservice operators—delivering consistent quality and performance batch after batch.



BUILT FOR YOUR SUCCESS

Authentic fruit flavor.
Consistent performance.
Dedicated bakery support.



WHY QBP DANISH & PASTRY FILLINGS?

- Reliable batch-to-batch consistency.
- Smooth handling and production efficiency.
- Excellent bake stability and visual appeal.
- Versatile across multiple pastry applications.
- Developed for commercial bakery operations.

READY TO GROW YOUR BAKERY BUSINESS?

From retail bakeries to large-scale production facilities, QBP Danish & Pastry Fillings help streamline operations, support profitability, and deliver consistent results every day. Request samples or place an order today.